

PINE + BLACK Local | Bistro | Wine

ALWAYS WILD, ALWAYS NATURAL!

"We arrived in Nebraska from Washington intent on purchasing from farmers, ranchers & fishmongers who share our commitment for wholesome, sustainable fare. The way food is grown or raised is just as important as how it is prepared. We believe that food additives are unhealthy, unsafe and mask a lack of true nutritional value in today's processed foods. Knowing this, we believe that everyone should purchase their food with care and consciousness. Our recipes use the Earth's bounty the way it is intended ~ Wild and Natural

Darrell & Laura Auld, Pine + Black est. 3/23

Victoria Ruiz, chef

Brittany Love, Operations Director

Carefully Sourced, Thoughtfully Served

Steak & Ground Beef, pasture, Morgan Ranch, Burwell

Certified Angus Beef, Midwest Ranchers, Nebraska

Pork, Jon's Natural, McClelland, Iowa

Chicken, Plum Creek, Burchard

Bread, Le Quartier, Lincoln

Coffee, Caffe Vita, Seattle

Wild Seafood, Trident, Seattle

BEVERAGE

sodas are high fructose free, \$4 each

Mexican **Coca Cola** | Mexican **Sprite** | 1919 **Root beer**

Aloha **Pass-O-Guava** | Zevia **Cola zero** | Zevia **Ginger ale zero**

Izze **Sparkling Juice** | San Pellegrino **Sparkling Water**

Yuzu Sparkling Water | **Iced Tea** Lipton Black or Tazo Green

Eating House **Arnold Palmer** | **Lemonade**

Coffee Press & Hot Teas, \$6 each

The Tea Smith Hot Tea **Citrus Dragon** or **Earl Grey** or **Rooibos**

Coffee Press Seattle's Caffe Vita – Del Sol | Pacific Eating House **Cold Brew**

PINE & BLACK BISTRO | 248 Olson Drive, Papillion

PineandBlackBistro.com | 531.999.3777

DAYS Tuesday – Sunday | **HOURS** 11 – 9pm (last seating)

LIBATIONS

AULD FASHION Glenlivet 12-year, demerara, bitters, cherry, orange, big cube 14

OLD FASHION Woodinville bourbon, demerara, bitters, cherry, orange, big cube 14

LAVENDER BEE'S KNEE Brickway blueberry infused gin, house lavender & honey syrup, lemon 12

LINDA'S LEMON DROP Tito's vodka, lemon, simple, Cointreau 12

MAUI MULE Tito's vodka, pineapple, orange bitters, ginger beer 11

PACIFIC MAI TAI four rums, lime, pineapple tepache, pineapple juice, lilikoi foam 14

PUFFER PUNCH Tito's vodka, Flor de Cana rum, Aperol, Malibu mango 13

SPICY GARDEN MARGARITA 21 Seeds jalapeño cucumber tequila, Cointreau infused Mi Campo tequila, lime 13

STRAWBERRY SMASH 13
Tito's vodka, sparkling wine, fresh muddled strawberries, lemon honey syrup

BEER BOTTLES + CANS

PEACE TREE, IA. Blonde Fatale, strong blonde ale, 8.5% 7

KROS STRAIN, NE. Fairy Nectar, IPA, 6.2% 7

NEBRASKA BREWING CO, NE. Cardinal, Pale Ale 6% 7

KINKAIDER, NE. Seasonal 7

EMPYREAN, NE. Zookeeper, lemon Kolsch 5.0% 7

ZIPLINE, NE. Dear Old Nebraska, lager, 4.8 7

LUCKY BUCKET, NE. Pre-Prohibition, amber lager, 4% 7

CIDER | NA

GLACIER TILL, NE. hard cider, original, 6.5% 6

EXILE, IA. Ruthie, NA gold lager, cans 0.5% 6



Papillion Monarch Butterfly

WINE by GLASS + BOTTLE

SPECIAL POUR WINES by the glass ounce **6** **9** **25.4**

SOKOL BLOSSER Sparkling, Bluebird 10 39

AIRFIELD Sangiovese Rose 09 13 35

A to Z Riesling 09 13 35

LONE BIRCH Chardonnay, Estate 09 13 35

BROOKS Pinot Blanc – Riesling, Amycas 11 16 45

CMS Sauvignon Blanc 09 13 35

PLANET OREGON Pinot Noir 11 16 44

FORAGER Pinot Noir 13 18 52

PAMPLIN Cabernet – Merlot, J|R|G 11 16 44

LONE BIRCH Cabernet, Estate 09 13 35

DELILLE Cabernet, Métier 15 20 60

PACIFIC NORTHWEST WINES

JULIA'S DAZZLE Pinot Gris Rose, Columbia 40

AUGUST FOREST Rose of Cabernet Franc, Walla Walla 45

DELILLE Sauvignon – Sémillon, Chaleur Blanc, Columbia 60

DOMAINE DROUHIN Pinot Noir, Dundee 50

ERMISCH Pinot Noir, Ribbon Ridge 85

FAIRSING Pinot Noir, Yamhill-Carlton, Omaha owners 90

MOONFLOWER Pinot Noir, Tualatin Hills 60

PENNER-ASH, Pinot Noir, Willamette 70

REX HILL Pinot Noir, Willamette 50

DELILLE Merlot – Cabernet Franc, D2, Columbia 80

BOOKWALTER Cabernet, Readers, Columbia 55

HEDGES Cabernet, Family Estate, Red Mountain 75

NINE HATS Cabernet – Merlot, Washington 45

SAVIAH Cabernet – Cabernet Franc, The Jack, Columbia 45

SHINING HILL Cabernet – Cabernet Franc, Red Mountain 100

GRAMERCY CELLARS Syrah, Columbia 55

"Wine list is 100% accurate at the time of printing, but potentially less so with every passing moment"

HAPPY HOURS Dine-in, 3pm–6pm, Tuesday-Saturday plus **ALL DAY SUNDAY**

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Dinner Small Share Plates

- HOT POPOVERS** two popovers, bistro made apple butter **4**
- BRUSSELS, CAULIFLOWER & MACADAMIA NUTS**
blistered, Thai chili sauce **12gf**
- LAURA'S LAHVOSH** basil pesto, sun-dried tomato, artichoke, mozzarella, goat cheese, torn basil **16**
- WHIDBEY ISLAND SHRIMP** seared jumbo shrimp, avocado, grapefruit, Whidbey dressing, lime-jalapeño vinaigrette **15**
- the G.O.A.T.** warm goat cheese, everything spice, garlic chips, sesame seeds, cauliflower bread, strawberry-hot honey **17gf**
- HAWAIIAN AHI NACHOS** *uncooked*, sesame ahi poke, wasabi aioli, avocado aioli, broken Lahvosh, pineapple salsa **17**

Salad + Soup *Sesame seed cracker

- ISLAND SALAD*** Artisan greens, sweet onion, craisins, Mandarin oranges, macadamia nuts, Miso-Peanut vinaigrette **7½**
- TWISTED SALAD*** Artisan greens, goat cheese, Kalamata olives, pickled red onion, croutons, basil-balsamic vinaigrette **7½**
- TOMATO-RED PEPPER BISQUE*** tomato, roasted peppers, garlic, cumin, chili oil, Tillamook white cheddar, croutons **7½**
- PIER 54 SEATTLE CLAM CHOWDER*** chopped clams, bacon, cream, potato, celery, onion, rosemary, green onion **8½**
- PIKE PLACE MAC & CHEESE** thick & gooey, penne pasta, hint of spice, cheeses (white cheddar-gruyere-jack) **9½**



SUPPORT HIGH SCHOOL BANDS

\$1 helps support the Bands! Papillion LaVista & Papillion LaVista South

FOOD NOTES

We are committed to making real food with absolutely zero artificial ingredients, let us know if you would like something left off, all dishes are built to order, limited lunch menu available if so inclined, please enjoy

gf=gluten free | mixed nuts & wheat are used in our Bistro | E.H. spice = blackened spice + brown sugar

Buy the Kitchen a 6-pack of Beer, reward them after shift **10**

HEARTLAND

TWISTED CORK BURGER 18

Food Magazine's Top Nebraska Burger

beef & pork shoulder patty • brioche • Dead Guy mustard • Whidbey slaw • aged white cheddar • pickled red onions • salt & pepper fries

FRIED CHICKEN BREAST 22½

butterflied breast • simple brine soak • second soak in buttermilk • coated in panko & corn flakes • juicy • garlic-cheese mashers • carrot puree • honey-peppercorn drizzle

BISTRO TENDER 27

~bourbon marinated~ (six oz. Teres Major, very tender, low fat)
Twisted rub • garlic-cheese mashers • asparagus • Whiskey glaze

Entrées

TOSHI TERIYAKI BOWL (Seattle favorite) 19

chicken thighs • 5-spice teriyaki • Jasmine rice • mixed greens • shredded carrots • miso-sesame-nut vinaigrette • toasted almond & ramen noodle

ENCINITAS TACOS 19

three flour tortillas • mahimahi • E.H. spiced • apple-habanero salsa • cotija cheese • cilantro-lime crema • Jasmine rice

PACIFIC FISH & CHIPS for the BAND 19

Alaskan amber beer battered tempura • two cod • panko crusted • salt & pepper fries • apple slaw

STEAK & FRITES for the BAND 27 gf

~bourbon marinated~ (Hanging Tender nine oz., tender & marbled) sliced • Twisted rub • pink peppercorn sauce • garlic frites

BERKSHIRE PORK (Double bone-in chop) 29

apple butter • crispy shallots • pecan gremolata • Whiskey glaze • fingerling potatoes • roasted carrots

RIBEYE 49 gf

~bourbon marinated~ (fourteen oz., juicy, great marbling, Nebraska favorite!)
Twisted steak rub • asparagus • fingerling potatoes • rosemary butter

🍷Pine + Black Favorite

🍷Check this out

BIBIMBAP #1 seller at the Eating House on Pacific 21 gf

hot stone bowl • Jasmine rice • flank steak • bean sprouts • Bok choy • carrots • sunny egg • gojuchang & kimchi on side (try with wild Salmon & Shrimp)

PIER 38 POKE BOWL #1 seller at Twisted Cork Bistro 22 gf

raw poke tuna • rice • Artisan greens • ginger-scallion dressing • carrot • kimchi cucumber • pickled ginger • nori • avocado

TWISTED SISTER 27 gf

Wild Sockeye salmon fillet • asparagus-corn-kale • avocado • Miso-Peanut vinaigrette

SEA BASS 29 gf

grilled sea bass • passion fruit salsa • charred asparagus • blueberry • lemongrass rice

ALASKAN HALIBUT 35 gf

longline caught • fillet • seared • olive-cherry tomato tapenade • garlic • lemon • charred asparagus • fingerling potatoes

CHOPPED CHICKEN NEW 18 gf

chopped & tossed • romaine lettuce • napa cabbage • radicchio • scallion • crispy won tons • sliced chicken breast • sesame seeds • ginger-sesame-honey dressing

HONOLULU COBB 25

wild large shrimp • Artisan greens • mango • avocado • tomato • bacon • gorgonzola • mac nuts • lime-jalapeño vinaigrette • cracker

HOT NOODS 18 gf

grilled chicken • rice noodles • ginger • carrot • sweet peppers • bistro made peanut sauce

BENTO BOX* (under 10) 10

edamame, fries, fruit
Loryn's Mac n' Cheese | Aurora's Chicken tenders | Keiki Hawaiian Burger sliders

Sweet, see server for additional seasonal offerings

Vancouver Island Nanaimo Bar 7 gf

S.F. Ghirardelli Chocolate Chip Cookie ice cream or glass of milk 7

Seattle Affogato hot espresso over vanilla ice cream 6 gf

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